

Chardonnay

www.drfrankwines.com • 800.320.0735
9749 Middle Rd. Hammondsport NY 14840



Dr. Konstantin Frank Chardonnay 2013

New York's most award-winning winery since 1962

Winery Background

Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

Vinification

The grapes were picked during the early morning and whole-bunch pressed to maximize freshness. Part of the juice was fermented in European oak barrels, undergoing malo-lactic fermentation and a 10 month maturation period to add complexity and a richer mouth feel to the fruit characters, minerality, and freshness from the stainless steel-fermented fraction.

The Wine

Description: Medium intensity with fruit dominant characters of butterscotch, pineapple with notes of toasty vanilla; supported by undertones of minerality and subtle yeasty complexity. Well integrated oak is enhanced by a creamy mouth feel.

<i>Style:</i>	Dry with soft mouth feel.
<i>Body:</i>	Medium to full bodied
<i>Vintage Influence:</i>	Slightly warmer year produced a richer and more tropical style
<i>Maturation:</i>	10 months in European oak
<i>Cellaring:</i>	Drink now or cellar until 2017
<i>Food Pairing:</i>	Pastas with cream sauces, brie cheese
<i>Analysis:</i>	Alcohol: 12.8%, Acidity: 0.64g/100mL, pH: 3.77, Sugar: 0.5%

